



## *VEGETARIAN AND VEGAN MENU*

### *STARTERS*

English pea, broad and runner bean, warm jersey potato and lemon verbena	£27
Hampshire watercress velouté, sunflower seed pesto and three corned leek	£26
Heritage tomato, somerset goats curd, tamarillo and green olive	£25

### *MAINS*

Glazed morel mushroom, aubergine, apricot and buckwheat	£26
Heritage potato gnocchi, summer truffle and herb sauce	£26
Acquerello risotto, roast cep mushroom and pickled walnut	£20/£36

### *SIDES*

Purple sprouting broccoli, west combe cheddar and lemon	£8
Globe artichoke, spinach and pistachio	£12
English peas and gem lettuce	£8



The Goring  
LONDON

*A MESSAGE FROM THE CHEF*

At The Dining Room, we bring together the finest seasonal British ingredients to craft a menu that we hope will leave a lasting impression.

Our team is passionate about food and love discovering new dishes, while also adding a modern twist to timeless classics.

We look forward to make your experience as delicious as possible.

Executive Chef Graham Squire & The Team